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Title: Enzymatic Treatment of Whey Proteins for the Production of Antihypertensive Peptides and the Resulting Products

## IN THE CLAIMS

Please amend the claims as follows:

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1. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

preparing an aqueous solution of a whey protein fraction and a proteolytic enzyme,

wherein the proteolytic enzyme is trypsin;

holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity; stopping the reaction; and drying said hydrolysate.

- 2. (Original) A process according to claim 1 wherein the proteolytic enzyme is inactivated.
- 3. (Original) A process according to claim 1 wherein the proteolytic enzyme is mactivated by heating following hydrolysis.
- 4. (Canceled).
- 5. (Currently Amended) A whey protein hydrolysate An ACE-inhibiting composition as prepared according to claim 1.
- 6. (Currently Amended) A treatment regimen for a mammal to inhibit angiotensinconverting enzyme (ACE), said regimen comprising:

orally administering to the mammal, a the composition product prepared according to elaim 1, 12, or 13 of claim 5 or 32 in amounts and at intervals effective to inhibit ACE activity.

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7. (Previously Presented) A process according to claim 1, wherein said hydrolysate is characterized by the following Molecular Weight Profile (HPLC)

Range (Daltons)	Soluble Peptides		
> 5000	50 - 55%		
2000 - 5000	15 - 20%		
< 2000	30 - 35%.		

- 8. (Previously Presented) A process according to claim 1, wherein said whey protein fraction is a whey protein isolate.
- 9. (Previously Presented) A process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- 10. (Previously Presented) A process according to claim 1, wherein said whey protein fraction is produced by ion exchange and characterized by a protein content of at least 94% and an ash content of less than 3%.
- 11. (Previously Presented) A process according to claim 10, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- 12. (Previously Presented) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

preparing an aqueous solution of a whey protein fraction produced by ion exchange and a proteolytic enzyme, wherein the proteolytic enzyme is trypsin;

holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;

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stopping the reaction when a degree of hydrolysis is reached within the range of from 5.5 to 6.5%, wherein said hydrolysate is characterized by the following Molecular Weight Profile (HPLC)

Range (Daltons)	Soluble Peptides		
> 5000	50 - 55%		
2000 - 5000	15 - 20%		
< 2000	30 - 35%; and		

drying said hydrolysate.

- (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-13. inhibiting composition comprising:
- a) preparing an aqueous solution of a whey protein fraction, prepared by ion exchange processing and characterized by a protein content of at least 94% and an ash content of less than 3%, and a proteolytic enzyme, wherein the proteolytic enzyme is trypsin; and
- b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE inhibiting activity:
  - c) stopping said reaction to provide a hydrolysate solution; and
- d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition.



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14. (Previously Presented) A process according to claim 13, wherein said hydrolysate is characterized by the following Molecular Weight Profile (HPLC)

Range (Daltons)	Soluble Peptides		
> 5000	50 - 55%		
2000 - 5000	15 - 20%		
< 2000	30 - 35%.		

- 15. (Currently Amended) A process according to claim 13 14, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.
- 16. (Previously Presented) A process according to claim 1 or 12, wherein the whey protein fraction has an ash content of <3%.
- 17. (Previously Presented) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of calcium of 15-20 meq/kg.
- 18. (Previously Presented) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of magnesium of <1 meq/kg.
- 19. (Previously Presented) A process according to claim 1 or 12, wherein the whey protein fraction has a protein content of at least 35%.
- 20. (Pr viously Presented) A process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 0 to 25% from  $97.5 \pm 1.0\%$ .
- 21. (Previously Presented) A process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 5 to 10% from  $97.5 \pm 1.0\%$ .

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- 22. (Previously Presented) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content that varies less than 5% from 97.5 ± 1.0%.
- 23. (Previously Presented) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content of  $97.5 \pm 1.0\%$ .
- 24. (Previously Presented) A process according to claim 1, 12, or 13, wherein the whey protein fraction is characterized as follows:

Analysis	Specification	•	Typical Range
Moisture (%)	5.0 max	·	$4.7 \pm 0.2$
Protein, dry basis (N x 6.38)(%)	95 <sub>.</sub> 0 min.		97.5 ± 1.0
Fat (%)	1.0 max	:	$0.6 \pm 0.2$
Ash (%)	3.0 max		$1.7 \pm 0.3$
Lactose (%)	1.0 max	:	<0.5
pН	6.7 - 7.5		$7.0 \pm 0.2$ .

- 25. (Previously Presented) A process according to claim 12 or 13, wherein the whey protein fraction is a whey protein isolate.
- 26. (Previously Presented) A process according to claim 1, 12, or 13, wherein the proteolytic enzyme is porcine trypsin.
- 27. (Previously Presented) A process according to claim 1, 12, or 13, further comprising concentrating said hydrolysate.

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- 28. (Previously Presented) A process according to claim 1 or 12, wherein the hydrolysate is spray-dried.
- 29. (Previously Presented) A process according to claim 1, wherein the whey protein fraction is prepared by ion-exchange processing.
- 30. (Previously Presented) A process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 11.0-12.5%.
- 31. (Previously Presented) A process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 19.5-20.5%.
- 32 (Currently Amended) A whey protein hydrolysate An ACE-inhibiting composition as prepared according to claim 12 or 13.
- 33. (New) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:
  - a) preparing an aqueous solution of a whey protein fraction and trypsin;
- b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein fraction;
  - c) stopping said reaction to provide a hydrolysate solution; and
- d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition.

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- (New) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting 34. composition comprising:
  - a) preparing an aqueous solution of a whey protein isolate and trypsin;
- b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein isolate;
  - c) stopping said reaction to provide a hydrolysate solution; and
- d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition.
- (New) A process according to claim 34, wherein the whey protein isolate has a protein 35. content that varies by 0 to 25% from 97.5%.
- (New) A process according to claim 34, wherein the whey protein isolate has a protein 36. content of at least 94%.
- (New) The process according to claim 34, wherein the whey protein isolate contains at 37. least 70%  $\beta$ -lactoglobulin.
- (New) The process according to claim 37, wherein the whey protein isolate contains at 38. least 80%  $\beta$ -lactoglobulin.
- (New) The process according to claim 38, wherein the whey protein isolate contains 39. about 91%  $\beta$ -lactoglobulin.